

Henry Schaefer

henry.schaefer@yahoo.com | 417.317.8795 | Hicklehaven, Sao Tome and Principe | https://linkedin.com/in/Henry_Schaefer68

PROFESSIONAL SUMMARY

Chef with a track record building high-impact solutions and improving reliability.

EXPERIENCE

Private Chef — Olson - Will (May 2017 - Oct 2024)

- Catered private events for up to 125 guests with 95%+ client satisfaction.
- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 27% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 25% through optimized dish pricing.

Executive Chef — Stoltenberg LLC (Aug 2016 - Mar 2025)

- Catered private events for up to 66 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.
- Maintained food cost under 33% with vendor negotiations and waste controls.
- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Bartell - Kovacek (Jan 2017 - Dec 2020)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 29% through optimized dish pricing.

Pastry Chef — D'Amore LLC (Nov 2023 - Feb 2024)

- Maintained food cost under 27% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 7% through optimized dish pricing.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 203 guests with 95%+ client satisfaction.

Executive Chef — Reilly Inc (Apr 2017 - Dec 2020)

- Designed seasonal menu increasing revenue by 39% through optimized dish pricing.
- Managed kitchen of 19 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 28% with vendor negotiations and waste controls.

TECHNICAL SKILLS

Cuisine Styles

Asian Fusion • Italian • French • Pastry

Kitchen Skills

Menu Design • Cost Control

Operations

Inventory Management • Supplier Negotiation • Catering

Soft Skills

Quality Control • Team Leadership • Time Management • Training

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Abernathy, Trantow and Rowe University (2025)